

COLD STORAGE CHART

Product	Refrigerator (40 °F)	Freezer (0 °F)
Eggs		
Fresh, in shell	3 to 5 weeks	Don't freeze
Raw yolks, whites	2 to 4 days	1 year
Hardcooked	1 week	Don't freeze well
Liquid pasteurized eggs, egg substitutes, opened	3 days	Don't freeze well
unopened	10 days	1 year
Mayonnaise		
commercial refrigerate after opening	2 months	Doesn't freeze
Deli & Vacuum-Packed Products		
Store-prepared (or homemade) egg, chicken, ham, tuna, macaroni salads	3 to 5 days	Don't freeze well
Hot dogs & Luncheon Meats		
Hot dogs, opened package	1 week	1 to 2 months
unopened package	2 weeks	1 to 2 months
Luncheon meats, opened package	3 to 5 days	1 to 2 months
unopened package	2 weeks	1 to 2 months
Bacon & Sausage		
Bacon	7 days	1 month
Sausage, raw from chicken, turkey, pork, beef	1 to 2 days	1 to 2 months
Smoked breakfast links, patties	7 days	1 to 2 months
Hard sausage—pepperoni, jerky sticks	2 to 3 weeks	1 to 2 months
Summer sausage—labeled “Keep Refrigerated”		
opened	3 weeks	1 to 2 months
unopened	3 months	1 to 2 months

Product	Refrigerator (40 °F)	Freezer (0 °F)
Ham, Corned Beef		
Corned beef, in pouch with pickling juices	5 to 7 days	Drained, 1 month
Ham, canned—labeled “Keep Refrigerated”		
opened	3 to 5 days	1 to 2 months
unopened	6 to 9 months	Doesn't freeze
Ham, fully cooked vacuum sealed at plant, undated, unopened	2 weeks	1 to 2 months
Ham, fully cooked vacuum sealed at plant, dated, unopened	“use by” date on package	1 to 2 months
Ham, fully cooked whole	7 days	1 to 2 months
Ham, fully cooked half	3 to 5 days	1 to 2 months
Ham, fully cooked slices	3 to 4 days	1 to 2 months
Hamburger, Ground & Stew Meat		
Hamburger & stew meat	1 to 2 days	3 to 4 months
Ground turkey, veal, pork, lamb & mixtures of them	1 to 2 days	3 to 4 months
Fresh Beef, Veal, Lamb, Pork		
Steaks	3 to 5 days	6 to 12 months
Chops	3 to 5 days	4 to 6 months
Roasts	3 to 5 days	4 to 12 months
Variety meats—tongue, liver, heart, kidneys, chitterlings	1 to 2 days	3 to 4 months
Pre-stuffed, uncooked pork chops, lamb chops, or chicken breast stuffed with dressing	1 day	Don't freeze well

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Soups & Stews		
Vegetable or meat added	3 to 4 days	2 to 3 months
Meat Leftovers		
Cooked meat and meat casseroles	3 to 4 days	2 to 3 months
Gravy and meat broth	1 to 2 days	2 to 3 months
Fresh Poultry		
Chicken or turkey, whole	1 to 2 days	1 year
Chicken or turkey, pieces	1 to 2 days	9 months
Giblets	1 to 2 days	3 to 4 months
Cooked Poultry		
Fried chicken	3 to 4 days	4 months
Cooked poultry casseroles	3 to 4 days	4 to 6 months
Pieces, plain	3 to 4 days	4 months
Pieces covered with broth, gravy	1 to 2 days	6 months
Chicken nuggets, patties	1 to 2 days	1 to 3 months
Pizza		
Pizza	3 to 4 days	1 to 2 months
Stuffing		
Stuffing—cooked	3 to 4 days	1 month

Note: These short but safe time limits will help keep refrigerated foods from spoiling or becoming dangerous to eat.

Because freezing keeps food safe indefinitely, recommended storage times are for quality only.

Product	Refrigerator (40 °F)	Freezer (0 °F)
Beverages, Fruit		
Juices in cartons, fruit drinks, punch	3 weeks unopened 7 to 10 days opened	8 to 12 months
Dairy		
Butter	1 to 3 months	6 to 9 months
Buttermilk	7 to 14 days	3 months
Cheese, Hard (such as Cheddar, Swiss)	6 months, unopened 3 to 4 weeks, opened	6 months
Cheese Soft (such as Brie, Bel Paese)	1 week	6 months
Cottage Cheese, Ricotta	1 week	Doesn't freeze well
Cream Cheese	2 weeks	Doesn't freeze well
Cream—Whipped, ultrapasteurized	1 month	Doesn't freeze
Cream—Whipped, Sweetened	1 day	1 to 2 months
Cream—Aerosol can, real whipped cream	3 to 4 weeks	Doesn't freeze
Cream—Aerosol can, non dairy topping	3 months	Doesn't freeze
Cream, Half and Half	3 to 4 days	4 months
Eggnog, commercial	3 to 5 days	6 months
Margarine	4 to 5 months	12 months
Milk	7 days	3 months
Pudding	package date; 2 days after opening	Doesn't freeze
Sour cream	7 to 21 days	Doesn't freeze
Yogurt	7 to 14 days	1 to 2 months

Product	Refrigerator (40 °F)	Freezer (0 °F)
Dough		
Tube cans of rolls, biscuits, pizza dough, etc.	Use-by date	Don't freeze
Ready-to-bake pie crust	Use-by date	2 months
Cookie dough	Use-by date unopened or opened	2 months
Fish		
Lean fish (cod, flounder, haddock, sole etc.)	1 to 2 days	6 months
Fatty fish (bluefish, mackerel, salmon, etc.)	1 to 2 days	2 to 3 months
Cooked fish	3 to 4 days	4 to 6 months
Smoked fish	14 days or date on vacuum package	2 months in vacuum package
Shellfish		
Shrimp, scallops, crayfish, squid, shucked clams, mussels and oysters	1 to 2 days	3 to 6 months
Live clams, mussels, crab, lobster and oysters	2 to 3 days	2 to 3 months
Cooked shellfish	3 to 4 days	3 months

Note: Storage times are from date of purchase unless specified on chart. It is not important if a date expires after food is frozen.

Sources:
• USDA, Food Safety and Inspection Service
• *The Food Keeper*, The Food Marketing Institute

U.S. Department of Agriculture Food Safety and Inspection Service www.fsis.usda.gov	U.S. Food and Drug Administration Center for Food Safety and Applied Nutrition www.cfsan.fda.gov
USDA Meat and Poultry Hotline 1 (800) 535-4555 In Washington, DC: (202) 720-3333 TTY: 1 (800) 256-7072	FDA Food Information Line 1 (888) SAFEFOOD (toll-free)



REFRIGERATE PROMPTLY

Be Cool—Chill Out! Refrigerate Promptly.
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